

## Stir-Fried Prawn Rice Recipe

### Ingredients:

- King Prawns – 200 gms, cleaned, washed
- Mixed Vegetables – 150 gms
- Basmati Rice – 1 cup, cooked
- Red Chillies – 1, long, sliced
- Eggs – 2, medium size, beaten
- Small Onions – 2, finely sliced
- Olive Oil – 1 tblsp
- Juice and Zest of 1 Lime
- Peanuts – handful, unsalted, to garnish
- Light Soy Sauce – 2 tblsp
- Dark Soy Sauce – 2 tblsp



### Method:

- Heat 2 tsp oil in a pan.
- Saute the onions until crispy and remove. Drain excess oil and keep aside.
- Add the remainin oil to the pan.
- Add the mixed vegetables and stir-fry for 2 to 3 minutes.
- Add the rice and cook for another minute.
- Add the soy sauces, lemon juice, lemon zest, red chillies and mix well.
- Add the prawns and cook until pink, about 5 to 10 minutes.
- Finally add the eggs and stir quickly.
- When the eggs are set and cooked through, remove and transfer to a serving bowl.
- Garnish with the peanuts and fried onions.
- Serve warm.

